## fruity slaw350

Number of Servings: 350 (65.8 g per serving)

Amount	Measure	Ingredient
8 1/2	qt	Pineapple, chunks, w/juice, cnd, drained
8 1/2	qt	Mandarin Oranges, w/juice, cnd, drained
5 3/4	gal	Cabbage, fresh, shredded
4 1/4	qt	Carrots, fresh, grated
1 1/2	cup	Spice, onion, minced, dehyd
1 3/4	cup	Vinegar, cider
3.00	cup	Oil, Natural Blend, veg canola & sunflower
1 1/8	cup	Sugar
6 1/2	tsp	Salt, table, iodized
6 1/2	tsp	Spice, pepper, black
3.00	cup	Juice, pineapple

Nutri Serving Size Servings Pe	(66g)		cts	
Amount Per Se	rving			
Calories 45	Calc	ries fron	n Fat 1	
		% Da	ily Value	
Total Fat 2g				
Saturated Fat 0g				
Trans Fat	0g			
Cholesterol 0mg				
Sodium 50mg				
Total Carbohydrate 7g				
Dietary Fiber 1g				
Sugars 60	1			
Protein 1g				
Vitamin A 25		/itamin (	25%	
Calcium 2%	• 1	ron 2%		
*Percent Daily V diet. Your daily v depending on yo	alues may be	higher or l		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less Than Less Than Less Than Less Than	65g 20g 300mg	80g 25g 300 mg	

## Notes

Drain Pineapple chunks or tidbits, reserving amount of uice called for in recipe

Mandarin oranges can be replaced with ALL pineapple (amount called for of pineapple plus mandarin oranges all in

Pineapple) when oranges are on the menu for that day

Carrots may be grated or thinly sliced

Pepper is optional

Combine vinegar, oil, sugar, salt, pepper and pineapple juice. Combine fruits and vegetables and add vinegar-oil mixture. Refrigerate and serve at 40 degrees F or less. Potentially Hazardous Food.

1 serv = 1/2 cup or 1 level #8 scoop 1/2 c serv = 7 grams carbohydrate = 1/2 Carb Servings

3/31/2007 2:05:15PM Page 1 of 1